

White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **86**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pilznieński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Wheat, Flaked | 2 kg (36.4%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 12 % |
| Dry Hop | Equinox | 25 g | 3 day(s) | 13.1 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | Curacao | 40 g | Boil | 1 min |
| Spice | Kolędra | 20 g | Boil | 1 min |

Notes

- Zacieranie:
Do 12 l ciepłej wody wsyp płatki. Gotuj 5-10 min. mieszając.
Dodaj 5 l zimnej wody i ustaw temp. na 68 C.
Dodaj sody. Trzymaj 50 min. w temp. 64-65 C.
Podgrzej do 72 C i trzymaj 15 min. lub do negatywnej próby jodowej.
Wysładzaj do uzyskania 23 l brzeczki.
Feb 10, 2019, 7:39 PM
- Ferm. burz. 9-12 dni w temp. 19-20 C.

Ferm. cicha 3 dni w temp. 19-20 C.
Refermentacja 14 dni w temp. 22-24 C.
Feb 10, 2019, 7:55 PM